

andersonville FEBRUARY 21 - MARCH 1
RESTAURANT WEEK
andersonville.org | #AvilleEats

fixed price menu
\$30

wine pairing additional \$20

appetizer

please select one:

cauliflower piccata, spinach, capers, lemon, butter:

kale salad, kumquats, onion, goat cheese, pecans, olive vin

seared pecorino, spicy sundried puree, rapini, roasted garlic

wine pairing: 2018 la cappuccina sauvignon blanc

main course

please select one:

risotto, winter squash, amaretti, walnuts, parmigiano

chicken cacciatore, roasted mushrooms & brussels sprouts,
soft polenta

pan seared whitefish, herbed farro, leeks, sundried, cauliflower
puree

wine pairing: 2017 nebbiolo Langhe, heredis

dessert

please select one:

panna cotta

seasonal bread pudding

andersonville FEBRUARY 21 - MARCH 1
RESTAURANT WEEK
andersonville.org | #AvilleEats

fixed price menu
\$30

wine pairing additional \$20

appetizer

please select one:

cauliflower piccata, spinach, capers, lemon, butter:

kale salad, kumquats, onion, goat cheese, pecans, olive vin

seared pecorino, spicy sundried puree, rapini, roasted garlic

wine pairing: 2018 la cappuccina sauvignon blanc

main course

please select one:

risotto, winter squash, amaretti, walnuts, parmigiano

chicken cacciatore, roasted mushrooms & brussels sprouts,
soft polenta

pan seared whitefish, herbed farro, leeks, sundried, cauliflower
puree

wine pairing: 2017 nebbiolo Langhe heredis

dessert

please select one:

panna cotta

seasonal bread pudding

